CAKE BY KAITY

RECIPE COLLECTION

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orange creamsicle cake pops

Ingredients

1. 1 box Duncan Hines Orange Supreme Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. ¾. Cup orange juice
5. ½ cup water
6. 1 teaspoon orange extract (add more as needed)
7. 1-2 bricks vanilla Almond Bark
8. Pam Baking Spray

*noted – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, juice and water
4. Pour cake batter into greased cake pan
5. Bake cake according to back of box
6. As soon as cake is out of oven, place directly into your stand mixer and mix it on medium for 2-3 minutes until cake forms a 'dough'
7. Once dough is at room temp, mold it into cakesicle molds and insert popsicle sticks
8. Set out sheet of parchment paper on counter
9. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
10. Once almond bark is melted, stir in 1 teaspoon of orange extract until you have your desired taste
11. Pour melted almond bark into mug
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper

CHERRY CHIP CAKE POPS

Ingredients

1. 2 cups Betty Crocker Cherry Chip Cake Mix
2. 2.5 cups Betty Crocker Vanilla Cake Mix
3. 5 eggs
4. 2/3 cup vegetable oil
5. 1 and 1/2 cups water
6. 2 tablespoons maraschino cherry juice
7. 2 bricks vanilla almond bark

*note this recipe yields about 30 cake pops

Directions

1. Preheat your oven to 355f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Take tablespoons of maraschino cherry juice at a time and pour them over the cake batter, use a whisk and lightly mix it into the top of the batter – giving it a marbled look
6. I bake these XL cakes for about 32 minutes (I have a gas oven)
7. As soon as cake is out of oven, place directly into your stand mixer and mix it on medium for 2-3 minutes until cake forms a 'dough'
8. Once dough is at room temp, mold into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour melted almond bark into mug
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper

STRAWBERRY CHEESECAKE CAKE POPS

Ingredients

1. 2 cups Betty Crocker Strawberry Cake Mix
2. 1.5 cups Betty Crocker Vanilla Cake mix
3. 3 eggs
4. 1/2 cup vegetable oil
5. 1 and ¼ cups water
6. ¼ cup strawberry preserves
7. 1-2 bricks Vanilla Almond Bark
8. Classic Cheesecake
9. Pam Baking Spray

*note this recipe yields about 32 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Take strawberry preserves and microwave 5 seconds at a time until preserves are looser make sure preserves don't get too warm
6. Pour thin ribbons of preserves on top of cake, use butter knife to swirl preserves in
7. Bake cake for 28-30 minutes (may not be as long in electric oven)
8. As soon as cake is out of oven, place on countertop to come to almost room temperature
9. Place cake slices in your stand mixer bowl, add in two slices of cheesecake on top, mix at low speed for 2-3 minutes until the dough binds together
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Pour melted almond bark into mug
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper
15. Make sure these pops go into the fridge once finished!

LEMON BLUEBERRY CAKE POPS

Ingredients

1. 1 box Betty Crocker Lemon Supreme Cake Mix
2. 3 eggs
3. 1/2 cup vegetable oil
4. 1 and ¼ cups water
5. 2 teaspoons lemon extract
6. 1.5 cups blueberry Yum Crumbs
7. 1 cup organic dried blueberries (I prefer 365 brand by Whole Foods in a bag)
8. 1-2 bricks Vanilla Almond Bark
9. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Sprinkle half a cup to three fourths cup bluberry Yum Crumbs directly on top of unbaked cake batter
6. Bake cake according to back of box
7. As soon as cake is out of oven, place directly into your stand mixer
8. Add in one cup of blueberry Yum Crumbs directly into mixer
9. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Once melted add in lemon extract teaspoon at a time until desired preference
14. Pour melted almond bark into mug
15. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*pro tip – add more Yum Crumbs on top for added blueberry flavor!

STRAWBERRY SHORTCAKE CAKE POPS

Ingredients

1. 2 cups Betty Crocker Strawberry Cake Mix
2. 1.5 cups Betty Crocker Vanilla Cake Mix
3. 3 eggs
4. 1/2 cup vegetable oil
5. 1 and ¼ cups water
6. 4 cups strawberry shortcake Yum Crumbs
7. 1-2 bricks Vanilla Almond Bark
8. Pam Baking Spray

*note this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Sprinkle a cup of Yum Crumbs (or more!) directly on top of unbaked cake batter
6. Bake cake for 28-30 mins
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour melted almond bark into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper
14. While the tops of pops are still wet, add on as many yum crumbs as you like – I like to make sure all surfaces are covered! (imagine a pink strawberry shortcake ice cream bar)

PUMPKIN SPICE CAKE POPS

1. 1 box Pillsbury Perfectly Pumpkin Cake Mix
2. 3 eggs
3. 1/2 cup vegetable oil
4. 1 cup water
5. ½ cup Libby Pure Pumpkin (you can leave this out if you prefer)
6. 3 tablespoons Pumpkin pie spice
7. 1-2 bricks vanilla almond bark
8. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, pumpkin, 1 tablespoon of pumpkin pie seasoning and water (if cake mix is too lumpy, add in water 1 tablespoon at a time)
4. Pour cake batter into greased cake pan
5. Sprinkle more pumpkin spice seasoning on top of cake batter if desired before baking
6. Bake cake according to back of box
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a 'dough'
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up 1 brick of almond bark and microwave at 45 second intervals in glass pitcher until melted
12. Stir 1-2 tablespoons of pumpkin pie spice into melted chocolate
13. Pour melted almond bark into mug
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

PUMPKIN CHEESECAKE CAKE POPS

Ingredients

1. 1 box Pillsbury Perfectly Pumpkin Cake Mix
2. 3 eggs
3. 1/2 cup vegetable oil
4. 1 cup water
5. ½ cup Libby Pure Pumpkin (you can leave this out if you prefer)
6. 3 tablespoons Pumpkin pie spice
7. Classic Cheesecake
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

*note – this recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, pumpkin, 1 tablespoon of pumpkin pie seasoning and water (if cake mix is too lumpy, add in water 1 tablespoon at a time)
4. Pour cake batter into greased cake pan
5. Sprinkle more pumpkin spice seasoning on top of cake batter if desired before baking
6. Bake cake according to back of box
7. Let cake cool on the counter and almost come to room temp
8. Add cake into stand mixer bowl and add two slices of cheesecake on top
9. Mix it on medium for 2-3 minutes until cake forms a 'dough'
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Stir 1-2 tablespoons of pumpkin pie spice into melted chocolate
14. Pour melted almond bark into mug
15. Dip cake pops into chocolate, tap off excess and lay on parchment paper
16. Make sure these pops go into the fridge once finished!

fruity pebbles CAKE POPS

Ingredients

1. 1 bag Betty Crocker Vanilla cake mix
2. 1 cup Betty Crocker Strawberry cake mix
3. ½ cup Duncan Hines Orange Supreme cake mix
4. 5 eggs
5. 2/3 vegetable oil
6. 1 and ¾ cup water
7. Fruity Pebbles cereal
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

*Note this recipe yields about 32 cake pops

Directions

1. Preheat your oven to 355f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake for 30-31 minutes (check on it, every oven is different)
6. Add Fruity Pebbles to a gallon ziplock bag and crush up with rolling pin
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour cup of fruity pebbles at a time into chocolate pitcher until you have desired amount
13. Pour melted chocolate into mug
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*note – if you’re worried about your chocolate hardening too quickly, you can add cereal into mug of chocolate vs the large pitcher

CAPTAIN CRUNCH CAKE POPS

Ingredients

1. 1 bag Betty yellow cake mix
2. 3 eggs
3. 1/2 vegetable oil
6. 1 and ⅓ cup water
7. captain crunch cereal
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

***Note this recipe yields about 20 cake pops**

Directions

1. Preheat your oven to 355f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake for 30-31 minutes (check on it, every oven is different)
6. Add cereal to a gallon ziplock bag and crush up with rolling pin
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour cup of cereal at a time into chocolate pitcher until you have desired amount
13. Pour melted chocolate into mug
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

***note – if you’re worried about your chocolate hardening too quickly, you can add cereal into mug of chocolate vs the large pitcher**

CINNAMON TOAST CRUNCH CAKE POPS

Ingredients

1. 1 bag Betty Crocker Cinnamon Toast Crunch cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. Cinnamon
6. Cinnamon Toast Crunch Cereal
7. 1-2 bricks vanilla almond bark
8. Pam Baking Spray

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. Add cinnamon toast crunch to gallon ziplock bag, use rolling pin to crush to your desired preference
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour cup of cinnamon toast crunch at a time into chocolate pitcher until you have desired amount
13. Pour melted chocolate into mug
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*note – if you’re worried about your chocolate hardening too quickly, you can add cereal into mug of chocolate vs the large pitcher

FROSTED ANIMAL CRACKER CAKE POPS

Ingredients

1. 1 bag Betty Crocker vanilla cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. 1 bag frosted animal crackers
6. 1-2 bricks vanilla almond bark
7. Pam Baking Spray

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. Add crackers to gallon ziplock bag, use rolling pin to crush to your desired preference
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a dough
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour melted chocolate into mug
13. use spoon and add in crackers, use knife to push them down into chocolate and start dipping
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

COOKIES N CREAM CAKE POPS

Ingredients

1. 1 bag Betty Crocker Chocolate Fudge cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. Oreos
6. 1-2 bricks vanilla almond bark
7. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. While cake is baking, separate oreos from their frosting centers (make sure there is little frosting left on the cookies)
7. Add cookies to gallon ziplock bag, use mug or rolling pin and break them out (make sure they are chunky and not dusty)
8. As soon as cake is out of oven, place directly into your stand mixer
9. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Add in crushed oreos to the chocolate pitcher and mix
14. Pour melted chocolate into mug
15. Dip cake pops into chocolate & cookies, tap off excess and lay on parchment paper
16. Continue to add more chocolate & cookies into the mug as needed

*pro tip – these are even better in the fridge!

NUTTER BUTTER CAKE POPS

Ingredients

1. 1 bag Betty Crocker Butter Yellow cake mix
2. 3 eggs
3. ¼ cup vegetable oil
4. 1/3 cup melted creamy peanut butter (make sure its not too hot when adding into batter)
5. 1 and ¼ cup water
6. 1 PACKAGE Nutter Butter Cookies
7. 1-2 bricks vanilla almond bark
8. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, peanut butter, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. While cake is baking, separate nutter butters from their centers (make sure there is little frosting left on the cookies)
7. Add cookies to gallon ziplock bag, use mug or rolling pin and break them out (make sure they are chunky and not dusty)
8. As soon as cake is out of oven, place directly into your stand mixer
9. Mix it on medium for 2-3 minutes until cake forms a 'dough'
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Add in crushed nutter butters to the chocolate pitcher and mix
14. Pour melted chocolate into mug
15. Dip cake pops into chocolate & cookies, tap off excess and lay on parchment paper
16. Continue to add more chocolate & cookies into the mug as needed

*pro tip – I like to add a drizzle of peanut butter on top of the cake before I bake it!

BISCOFF CAKE POPS

Ingredients

1. 1 bag Betty Crocker butter yellow cake mix
2. 3 eggs
3. 1/3 cup vegetable oil
4. 1/3 Biscoff Spread melted for cake, 1/4 cup melted for Chocolate
5. 1 and ¼ cup water
6. Biscoff Cookies
7. 1-2 bricks vanilla almond bark
8. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, biscoff spread, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. Add Biscoff cookies to gallon ziplock bag, use mug or rolling pin and break them up (make sure they are chunky and not dusty)
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Add in ¼ cup biscoff spread directly into warmed up chocolate and mix (bc this is oil based, it will mix in great!)
13. Add in crushed cookies to the chocolate pitcher and mix
14. Pour melted chocolate into mug
15. Dip cake pops into chocolate & cookies, tap off excess and lay on parchment paper
16. Continue to add more chocolate & cookies into the mug as needed

*pro tip – I like to add a biscoff drizzle to the top of the cake before I bake it!

TAGALONG COOKIE CAKE POPS

Ingredients

1. 1 bag Betty Crocker butter yellow cake mix
2. 3 eggs
3. 1/3 cup vegetable oil
4. 1/3 cup melted peanut butter
5. 1 and ¼ cup water
6. Tagalong GIRL SCOUT Cookies
7. Pam Baking Spray
8. 1-2 bricks chocolate almond bark

*note this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, peanut butter, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. Add tagalong cookies to cutting board and chop them up
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Let the dough come to room temperature
10. When molding the dough into cakesicle molds, grab a few pieces of cookie and add them into the dough, push this into the mold and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Pour melted chocolate into mug
14. Add in chopped cookie pieces to the mug, use knife to tap them down
15. Dip cake pops into chocolate & cookies, tap off excess and lay on parchment paper
16. Continue to add more chocolate & cookies into the mug as needed

*pro tip – these are even better in the fridge!

THIN MINT CAKE POPS

Ingredients

1. 1 bag Betty Crocker butter CHOCOLATE cake mix
2. 3 eggs
3. 1/3 cup vegetable oil
4. 1 and ¼ cup water
5. THIN MINT GIRL SCOUT Cookies
6. Pam Baking Spray
7. 1-2 bricks chocolate almond bark

*note this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. Add THIN MINT cookies to cutting board and chop them up
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Let the dough come to room temperature
10. MOLD YOUR DOUGH INTO YOUR CAKESICLE MOLDS
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Pour melted chocolate into mug
14. Add in chopped cookie pieces to the mug, use knife to tap them down
15. Dip cake pops into chocolate & cookies, tap off excess and lay on parchment paper
16. Continue to add more chocolate & cookies into the mug as needed

*pro tip – these are GREAT IN THE FREEZER! ALSO - ADD PEPPERMINT EXTRACT TO YOUR ALMOND BARK FOR AN ADDED MINTY FLAVOR

NERDS CAKE POPS

Ingredients

1. 2 cups Betty Crocker Vanilla Cake Mix
2. 1.5 cups Betty Crocker Strawberry Cake Mix
3. 3 eggs
4. Half cup vegetable oil
5. 1 and ¼ cups water
6. Rainbow Nerds Candy
7. 1-2 bricks Vanilla Almond Bark
8. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake for 28-30 mins
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour melted almond bark into mug
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper
13. While the tops of pops are still wet, add on as many Nerds as you like

ALMOND JOY CAKE POPS

Ingredients

1. 1 package Duncan Hines ‘Dolly Parton’ Favorite Coconut Cake mix
2. 3 eggs
3. Half cup vegetable oil
4. 1 and ¼ cups water
5. 1 bag crushed almonds
6. Almond Joys
7. 1-2 bricks Chocolate Almond Bark
8. Pam Baking Spray

*note – this recipe yields 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. If your almonds aren’t finely sliced, add them to a food processor or chop them
11. Unwrap your candy bars and chop them into fine pieces
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Pour melted almond bark into mug
14. Add your candy pieces into the mug and tap them down with a knife
15. Dip cake pops into chocolate, tap off excess and lay on parchment paper
16. While the tops of pops are still wet, add on as many almond pieces as you’d like!

BUTTERFINGER CAKE POPS

INgredients

1. 1 Betty Crocker Butter Yellow Cake Mix
2. 3 eggs
3. ½ CUP vegetable oil
4. 1 and ¼ cups water
5. 1 package Butterfinger Bits (can be found in baking aisle with choc chips)
6. 1-2 bricks Chocolate Almond Bark
7. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a 'dough'
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Add in as many butterfinger bits as you'd like – I would recommend mixing in ½ cup at a time
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*pro tip – chop up butterfinger candy bars and add those pieces into the cake pop dough before molding if you want an elevated butterfinger experience!

REESES BOURBON CAKE POPS

Ingredients

1. 1 Betty Crocker Butter Yellow Cake Mix
2. 3 eggs
3. 1/3 cup vegetable oil
4. 1/3 cup melted peanut butter
5. 1 cup water
6. 1 bag Reese's cups
7. 1/3 cup Ugly Dog Distillery peanut butter bourbon
8. 1-2 bricks Chocolate Almond Bark
9. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, bourbon, PB, oil and water
4. Add more bourbon if desired, smell the batter to see how strong the smell is and add from there
5. Pour cake batter into greased cake pan
6. Bake cake according to directions
7. Chop reeses cups into tiny pieces
8. As soon as cake is out of oven, place directly into your stand mixer
9. Mix it on medium for 2-3 minutes until cake forms a 'dough'
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Pour chocolate into mug
14. Add in as many reeses chunks as you'd like – use knife to tap them down into mug
15. Dip cake pops into chocolate, tap off excess and lay on parchment paper

REESES PIECES CAKE POPS

Ingredients

1. 1 Betty Crocker Butter Yellow Cake Mix
2. 3 eggs
3. 1/3 cup vegetable oil
4. 1/3 cup melted peanut butter
5. 1 cup water
6. 1 bag Reese's pieces
7. 1-2 bricks Chocolate Almond Bark
8. Pam Baking Spray

*note - this recipe yields bout 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, PB, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a 'dough'
8. Once dough is at room temp, add in a cup of reese pieces and use your hands to mix them into dough (make sure you don't add too many, you ideally just want 1-2 per portion of dough)
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour chocolate into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper
14. While chocolate is still wet, add on three reeses pieces or as many as you'd like to the tops!

SMORES CAKE POPS

Ingredients

1. 1 Betty Crocker Chocolate Fudge Cake Mix
2. 3 eggs
3. Half cup vegetable oil
4. 1 and ¼ cups water
5. 1 package Graham Crackers
6. 1 container Jet Puffed ‘Bits’ Vanilla Marshmallows
7. 1-2 bricks Chocolate Almond Bark
8. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Add graham crackers into gallon ziplock bag, use rolling pin or mug to crush them to desired chunkiness
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Add chocolate into mug
13. Add in spoonfuls of graham cracker crumbs and marshamallow bits, use knife to push them down into chocolate
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

SMORES BOURBON CAKE POPS

Ingredients

1. 1 Betty Crocker Chocolate Fudge Cake Mix
2. 3 eggs
3. 1/2 cup vegetable oil
4. 1 cup water
5. 1/3 cup Ugly Dog Distillery Smores Bourbon
6. 1 package Graham Crackers
7. 1 container Jet Puffed 'Bits' Vanilla Marshmallows
8. 1-2 bricks Chocolate Almond Bark
9. Pam Baking Spray

*note – this recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, bourbon, oil and water
4. Start off with 1/3 cup bourbon and add more if desired by the tablespoon
5. Pour cake batter into greased cake pan
6. Bake cake according to directions
7. Add graham crackers into gallon ziplock bag, use rolling pin or mug to crush them to desired chunkiness
8. As soon as cake is out of oven, place directly into your stand mixer
9. Mix it on medium for 2-3 minutes until cake forms a 'dough'
10. Mold dough into cakesicle molds and insert popsicle sticks
11. Set out sheet of parchment paper on counter
12. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
13. Add chocolate into mug
14. Add in spoonfuls of graham cracker crumbs and marshamallow bits, use knife to push them down into chocolate
15. Dip cake pops into chocolate, tap off excess and lay on parchment paper

COOKIE DOUGH CAKE POPS

Ingredients

1. 1 bag Betty Crocker Butter Yellow cake mix
2. 3 eggs
3. ¼ cup vegetable oil
4. ¼ CUP BROWNED BUTTER
5. 1 and ¼ cup water
6. 1 bag semi sweet chocolate chips (or minis if you prefer!)
7. 1-2 bricks chocolate almond bark
8. Pam Baking Spray

*note – recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, BUTTER and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
8. Let dough come to room temperature and then add in two cups of chocolate chips, mix these in
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour melted chocolate into mug
13. Dip cake pops into chocolate tap off excess and lay on parchment paper

*pro tip – add mini choco chips to the outside for an added crunch!

FUNFETTI CHEESECAKE CAKE POPS

Ingredients

1. 1 bag Betty Crocker White cake mix
2. 3 eggs
3. ¼ cup vegetable oil
4. 1 and ¼ cup water
5. Tablespoon Vanila Extract
6. Betty Crocker Rainbow Sprinkles
7. Classic Cheesecake
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, extract and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, let it come to room temp
7. Add the cake to your stand mixer and add in two slices of cheesecake and 1-2 cups of rainbow sprinkles - Mix it on medium low for 2-3 minutes until cake forms a dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour melted chocolate into mug
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper
13. While the tops are still wet add on as many rainbow sprinkles as you like to the tops
14. Make sure these pops go in the fridge after they re dry

RED VELVET CHEESECAKE POPS

Ingredients

1. 1 bag Betty Crocker RED VELVET cake mix
2. 3 eggs
3. ¼ cup vegetable oil
4. 1 and ¼ cup water
5. Classic/PLAIN Cheesecake
6. 1-2 bricks vanilla almond bark
7. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, let it come to room temp
7. Add the cake to your stand mixer and add in two slices of cheesecake - Mix it on medium low for 2-3 minutes until cake forms a dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour melted chocolate into mug
12. Dip cake pops into chocolate, tap off excess and lay on parchment paper
13. Make sure these pops go in the fridge after they re dry

ROCKY ROAD CAKE POPS

Ingredients

1. 1 Betty Crocker Chocolate Fudge Cake Mix
2. 3 eggs
3. Half cup vegetable oil
4. 1 and ¼ cups water
5. 3 cups chopped almonds
6. 1 container Jet Puffed Bits Vanilla Marshmallows
7. 1-2 bricks Chocolate Almond Bark
8. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Add chocolate into mug
12. Add in spoonfuls of almonds and marshamallow bits, use knife to push them down into chocolate
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*pro-tip: add more crushed almonds to the tops for an added crunch!

BETTER MADE POTATO CHIP CAKE POPS

Ingredients

1. 1 Betty Crocker Butter Yellow Cake Mix
2. 3 eggs
3. Half cup vegetable oil
4. 1 and ¼ cups water
5. 1 bag Better Made potato chips (or any plain potato chip)
6. 1-2 bricks Chocolate Almond Bark
7. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Add chips into gallon ziplock bag, use rolling pin or mug to crush them to desired chunkiness
7. As soon as cake is out of oven, place directly into your stand mixer
8. Mix it on medium for 2-3 minutes until cake forms a dough
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Add chocolate into mug
13. Add in spoonfuls of chips, use knife to push them down into chocolate
14. Dip cake pops into chocolate, tap off excess and lay on parchment paper

HONEY JIFFY MIX CAKE POPS

Ingredients

1. 1 Betty Crocker Butter Yellow Cake Mix
2. 3 eggs
3. Half cup vegetable oil
4. 1 and ¼ cups water
5. 3 tablespoons of honey
6. 1 package Honey Jiffy Mix
7. 1-2 bricks Vanilla Almond Bark
8. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, honey and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once came comes out of the oven, cover cake pan with tin foil to lock in steam
7. Bake jiffy mix muffins according to box directions
8. Once those are out of the oven, add those and yellow cake in stand mixer and mix on low for 2-3 minutes on medium low until cake pop dough is achieved
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Add chocolate into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*pro-tip, if you want more honey flavor, add honey by the spoonful into the cake pop dough as its mixing up in the stand mixer!

ZEBRA-CAKE CAKE POPS

Ingredients

1. 1 Betty Crocker White Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cups water
5. 1 tablespoon vanilla
6. 1 package Zebra Cakes
7. 1-2 bricks vanilla Almond Bark
8. 1 brick chocolate almond bark
9. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once cake is baked, cover it with foil and let it come to room temp
7. Then add cake into bottom of stand mixer bowl, add 4-5 zebra cakes on top and mix on low for 2-3 minutes until you achieve cake pop dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up vanilla almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Chop up half a brick of chocolate almond bark and follow same melting instructions
12. Add chocolate almond bark into small bowl
13. Add vanilla almond bark into mug
14. Dip cake pops into vanilla mug then hover your wet cake pop over a second mug
15. With your other hand, use spoon and spoon stripes of chocolate almond bark over the pop (you want to do this while the pop is still wet, that way it creates zebra stripes)
16. tap off excess and lay on parchment paper

SWISS ROLL CAKE POPS

Ingredients

1. 1 Betty Crocker Chocolate Fudge Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cups water
5. 1 package Swiss Rolls
6. 1-2 bricks chocolate almond bark
7. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once cake is baked, cover it with foil and let it come to room temp
7. Then add cake into bottom of stand mixer bowl, add 2-3 swiss rolls on top and mix on low for 2-3 minutes until you achieve cake pop dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour almond bark into mug and dip your cake pops, tap off excess chocolate and set on parchment paper

COSMIC BROWNIE CAKE POPS

Ingredients

1. 1 Betty Crocker Chocolate Fudge Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cups water
5. 1 package Cosmic Brownies
6. 1 container cosmic brownie sprinkles (rainbow chip sprinkles)
7. 1-2 bricks chocolate almond bark
8. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once cake is baked, cover it with foil and let it come to room temp
7. Then add cake into bottom of stand mixer bowl, add 2-3 cosmic brownies on top and mix on low for 2-3 minutes until you achieve cake pop dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour almond bark into mug and dip your cake pops, tap off excess chocolate and set on parchment paper
12. Top with cosmic brownie sprinkles

*pro tip - you can find the sprinkles on my amazon storefront

VANILLA CANDY CANE CAKE POPS

Ingredients

1. 1 box Betty Crocker Vanilla Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 ¼ cups water
5. 1 tablespoon vanilla extract
6. 2 teaspoons peppermint extract
7. 2 cups packaged crushed candy canes
8. 1-2 bricks vanilla Almond Bark
9. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla extract and water
4. Pour cake batter into greased cake pan
5. Bake cake according to back of box
6. As soon as cake is out of oven, place directly into your stand mixer and mix it on medium for 2-3 minutes until cake forms a dough
7. Mold dough into cakesicle molds and insert popsicle sticks
8. Set out sheet of parchment paper on counter
9. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
10. Once almond bark is melted, stir in 1 teaspoon of peppermint extract, add more as needed until you have your desired taste
11. Stir in crushed candy canes cup by cup until you have desired amount
12. Pour melted almond bark into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper

CHRISTMAS TREE CAKE POPS

Ingredients

1. 1 Betty Crocker White Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cups water
5. 1 tablespoon vanilla extract
6. 1 package Christmas Tree Cakes
7. 1 container green crystal sugar sprinkles
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

*recipe yields about 30 cake pops

Directions

1. Preheat your oven to 350f
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once cake is baked, cover it with foil and let it come to room temp
7. Then add cake into bottom of stand mixer bowl, add 3-4 christmas tree cakes on top and mix on low for 2-3 minutes until you achieve cake pop dough
8. Mold dough into TRIANGLE cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour almond bark into mug and dip your cake pops, tap off excess chocolate and set on parchment paper
12. While pops are wet add on the green sprinkles, as many as you like
13. Take leftover almond bark, dye some red
14. Add to ziplock bag, cut off tip with scissors and draw red lines on the pops

COUNT CHOCULA CAKE POPS

Ingredients

1. 1 bag Betty Crocker Chocolate Fudge cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. Count Chocula HALLOWEEN Cereal
6. 1-2 bricks chocolate almond bark
7. Halloween colored nonpareil sprinkle mix
8. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a dough
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
11. Pour melted chocolate into mug
12. Spoon cereal into mug, use knife to tap it down into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper
14. Top with more cereal pieces if desired and Halloween nonpareil sprinkles

FUNFETTI BOO BITES

Ingredients

1. 1 bag Betty Crocker White cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. 1 tablespoon vanilla extract
6. Betty Crocker Rainbow Sprinkles
7. Edible candy eye sprinkles
8. 1-2 bricks vanilla almond bark
9. Pam Baking Spray

*recipe yields about 40 boo bites

Directions

1. Preheat your oven to 350f
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a dough
8. Once mold is at room temp mix in as many sprinkles as you would like, place it on parchment paper
9. Roll the dough out with a rolling pin until half inch depth
10. Use Daisy Makes Large sized Circle Popper and cut out as many circles as you can get out of the dough
11. Set out sheet of parchment paper on counter
12. Chop up 1 -2 bricks of almond bark and microwave at 45 second intervals in glass pitcher until melted
13. Use a fork and dip each cake dough piece into the white chocolate, set on parchment paper
14. Add some white chocolate to a ziplock bag, cut the tip off and drizzle on mummy lines on top of the cake pucks. Add on the candy eyeballs on top

DARK CHOCOLATE CANDY CANE CAKE POPS

Ingredients

1. 1 bag Betty Crocker Triple Chocolate cake mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cup water
5. 1-2 bags Ghirardelli dark chocolate melting wafers
6. 2 cups packaged crushed candy canes
7. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350F
2. pray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Bake cake according to box
6. As soon as cake is out of oven, place directly into your stand mixer
7. Mix it on medium for 2-3 minutes until cake forms a ‘dough’
8. Mold dough into cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Add dark chocolate wafers into glass pitcher and microwave at 30 sec intervals
11. Pour cup of candy cane pieces in at a time until you have desired amount
12. Pour melted chocolate into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper

*pro-tip – if you want an added candy cane flavor, add peppermint extract to your chocolate once melted!

PUMPKIN PIE CAKE POPS

Ingredients

1. 1 bag Pillsbury Perfectly Pumpkin Cake Mix
2. 3 eggs
3. ½ cup vegetable oil
4. 1 and ¼ cups water
5. 3 tablespoons pumpkin pie spice
6. 1 pumpkin pie
7. 1-2 bricks vanilla almond bark
8. Pam Baking Spray

*recipe yields about 25 cake pops

Directions

1. Preheat your oven to 350F
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil, vanilla, 1 ½ tablespoons pumpkin pie spice and water
4. Pour cake batter into greased cake pan
5. Bake cake according to directions
6. Once cake is baked, cover it with foil and let it come to room temp
7. Then add cake into bottom of stand mixer bowl, add 1-2 small slices of pumpkin pie on top and mix on low for 2-3 minutes until you achieve cake pop dough
8. Mold dough into TRIANGLE cakesicle molds and insert popsicle sticks
9. Set out sheet of parchment paper on counter
10. Chop up 1 brick of vanilla almond bark and microwave at 45 second intervals in glass pitcher until melted
11. Stir in 1 ½ tablespoons of pumpkin pie spice into chocolate
12. Pour almond bark into mug and dip your cake pops, tap off excess chocolate and set on parchment paper
13. In terms of decoration I prefer to make these look like pumpkin pie slices (dye the chocolate an off brown/orange color for the base, drizzle on a brown crust and a white swirl of whipped cream in the center)

CHOCOLATE COVERED STRAWBERRY CAKE POPS

Ingredients

1. 1 box Betty Crocker Strawberry Cake Mix
2. 3 eggs
3. 1/2 cup vegetable oil
4. 1 and ¼ cups water
5. ¼ cup strawberry preserves
6. 1-2 bricks Chocolate Almond Bark
7. Pam Baking Spray

*recipe yields about 20 cake pops

Directions

1. Preheat your oven to 350F
2. Spray 9x13 cake pan with PAM baking spray
3. Mix cake mix, eggs, oil and water
4. Pour cake batter into greased cake pan
5. Take strawberry preserves and microwave 5 seconds at a time until preserves are looser
6. Pour thin ribbons of preserves on top of cake, use butter knife to swirl preserves
7. Bake cake according to back of box
8. As soon as cake is out of oven, place directly into your stand mixer and mix it on medium for 2-3 minutes until cake forms a dough
9. Mold dough into cakesicle molds and insert popsicle sticks
10. Set out sheet of parchment paper on counter
11. Chop up almond bark and microwave at 45 second intervals in glass pitcher, stirring in between until melted
12. Pour melted almond bark into mug
13. Dip cake pops into chocolate, tap off excess and lay on parchment paper

GLUTEN & DAIRY FREE CAKE POPS

Ingredients

1. 1 box King Arthur Chocolate Cake Mix
2. 4 eggs
3. 2/3 cup vegetable oil
4. 1 and ¼ cups water
5. 1 tsp almond extract (I think this brings out the chocolate flavor & adds a slightly cherry taste!)
6. 2 lbs Non-Dairy Dark Chocolate Flavored Melting Wafers from ohnuts.com
7. Avocado Baking Spray

*recipe yields about 25 cake pops

Directions

1. Preheat your oven to 350F
2. Spray 9x13 cake pan with baking spray
3. Mix cake mix, eggs, oil, extract and water
4. Pour cake batter into greased cake pan
5. Bake cake according to back of box
6. As soon as cake is out of oven, place directly into your stand mixer and mix it on medium for 2-3 minutes until cake forms a dough
7. Mold dough into cakesicle molds and insert popsicle sticks
8. Set out sheet of parchment paper on counter
9. Add wafers to glass pitcher and microwave at 30 second intervals, stirring in between until melted
10. Pour chocolate into mug
11. Dip cake pops into chocolate, tap off excess and lay on parchment paper

KAITY'S PRO - TIPS

1. I have a gas oven that doesn't run as hot - 350f works for me but may not work for you - you know your oven best
2. cake pops are good for one week at room temp, two weeks in the fridge and three months in the freezer
3. BETTY CROCKER IS THE BEST MIX I'VE FOUND FOR CAKE POPS. MIXES ARE CONSISTENT AND GIVE YOU THE SAME RESULTS EVERY TIME
4. ALWAYS USE A 9X13 BAKING PAIN VS CIRCULAR - THE WAY THE CAKE BAKES IN A RECTANGLU PAN MAKES THE CONSISTENCY BETTER FOR MIXING IN YOUR KITCHENAID MIXER
5. I PREFER A SMALLER KITCHENAID MIXER BC THE BOWL IS SMALLER AND KEEPS THE STEAM TRAPPED IN THERE. IF YOU HAVE A LARGER MIXER/LARGER BOWL THE STEAM WILL ESCAP WONT TURN THE CAKE INTO CAKE POP DOUGH
6. I ALWAYS USE OIL IN MY CAKE POPS. ALWAYS. I FIND ADDING SOUR CREAM OR MILK MAKES DOUGH TOUGHER AND ITS HARDER FOR THE CAKE TO TURN INTO DOUGH
7. IF YOUR POPS ARE SLIDING OFF THE STICK YOUR NOT PACKING YOUR DOUGH DOWN INTO YO MOLDS HARD ENOUGH. I START OFF WITH AN EXCESS AMOUNT, SHOVE IT INTO THE MOLD, P IT DOWN WITH YOUR HANDS, INSERT THE STICK AND PUSH DOWN AGAIN SECURING THE DO AROUND THE POPSICLE STICK
8. I PREFER SHORT POPSICLE STICKS, THEY GIVE YOU MORE CONTROL WHEN DIPPING
9. ALMOND BARK IS EASIER TO USE THAN CANDY MELTS. I SAID WHAT I SAID.
10. ALMOND BARK IS HARD TO COME BY - MOST OF IT IS THE SAME. USE ANY BRAND YOU CAN G YOUR HANDS ON
11. THERE ARE ALL KINDS OF EXTRACTS & FLAVORINGS TO ELEVATE YOUR BOXED CAKE EXPE LIKE ORANGE, ALMOND, MARSHMALLOW, CARAMEL ETC. THESE CAN BE FOUND IN THE BAK AISLE OR ON AMAZON/BAKER WEBSITES
12. WHEN BAKING WITH ALCOHOL/SPIRITS MAKE SURE TO ALWAYS USE HIGH QUALITY, AS THE REALLY COMES INTO PLAY ONCE THE ALCOHOL BURNS OFF. I PREFER UGLY DOG DISTILLER SPIRITS
13. WHEN BAKING WITH ALCOHOL/SPIRITS - ADD IN A SMALL AMOUNT AT A TIME AND SMELL YO BATTER TO GATHER IF THE SMELL IS OVERPOWERING OR NOT - YOU CAN ALWAYS ADD MORE
14. WHEN ELEVATING YOUR CAKE POPS YOU CAN FIND A LOT OF NUTS AND CANDIES PRE-CHOPPED IN YOUR BAKING AISLE - THIS MAKES IT EASIER TO COME UP WITH TASTIER CREATIONS